50cm Free Standing Electric Cooker

Instructions for installation and use
KD3G11/G

INDESIT

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You must read these instructions prior to using your appliance and retain them for future use.

Introduction

Your new appliance is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used an odour may be emitted, this will cease after a period of use.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

*** The guarantee is subject to the provisions that the appliance:**

- **(a) Has been used solely in accordance with the Users Instruction Book.**
- **(b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- **(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- **(d) Has been correctly installed.**

1 This appliance is intended for nonprofessional use within the home.
2 These instructions are only for those countries whose symbols appear in the booklet and on the serial no. plate of the appliance.
3 **This owner's manual is for a class 1 appliance (insulated) or class 2, subclass 1 appliances (installed between two cabinets.**

Installation

Before moving your cooker check that it is cool, and switch off at the cooker control unit. Movement of your cooker is most easily achieved by lifting the front as follows:
Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.
Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.
(FIG. C)
Splashplate optional, apply to Parts Department (see Back Cover for contact number.)
The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations.
Important: remember to unplug the appliance from the mains before regulating the appliance or carrying out any maintenance work.

Positioning
Important: this unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172/B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

a) The cooker should not be installed in a bed sitting room with a volume of less than $20m^3$. If it is installed in a room of volume less than $5m^3$ an air vent of effective area of $110cm^2$ is required, if it is installed in a room of volume between $5m^3$ and $10m^3$ a supplementary airvent area of 50cm2 is required, if the volume exceeds $11m^3$ no airvent is required. However, if the room has a door or a window which opens directly to the outside no air vent is required even when the volume is between $5m^3$ and $11m^3$.
b) During prolonged use of the appliance you may consider it necessary to open a window to the outside to improve ventilation.
c) If there are other fuel burning appliances in the same room, B.S.5440 Part 2 Current Edition, should, be consulted to determine the requisite air vent requirements.

Installation of the cooker
For a correct installation of the cooker the following precautions must be followed:
The height of the cooker can be adjusted by means of adjustable feet in the plinth (900mm - 915mm). Adjust the feet by tilting the cooker from the side. Then install the product into position.
NOTE: This appliance must not be fitted on a platform.
The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used free-standing.
Adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 650mm. (Fig.A)

a) The cooker may be located in a kitchen, a kitonen/diner or bed sitting room, but not in a bathroom or shower room.
b) The hoods must be installed according to the requirements in the hood handbook.
c) The wall in contact with the back of the cooker must be of flameproof material.
d) The cooker is fitted with a safety chain that must be attached to a hook, secured to the wall behind the appliance.
Note: some models can have their gas connection inverted. It is important to make sure the safety chain is always situated on the side which corresponds to the hose holder (Fig. B).

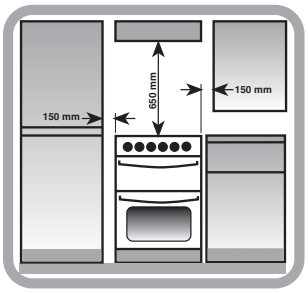


Fig. A

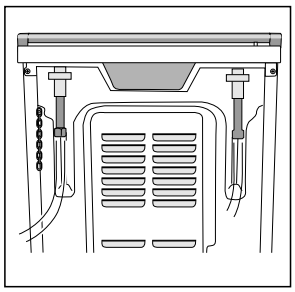


Fig. B

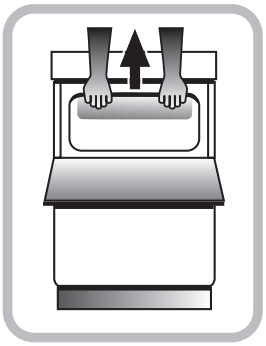
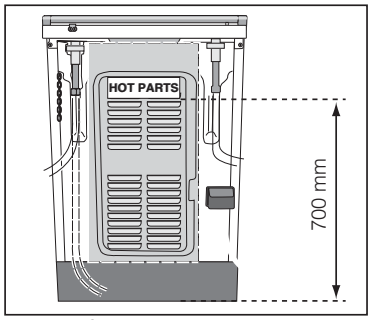


Fig. C

Gas connection
The cooker should be connected to the gas-supply by a corgi registered installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed “Adaptation to different gas types”. On some models the gas supply can be connected on the left or on the right, as necessary; to change the connection, reverse the position of the hose holder with that of the cap and replace the gasket (supplied with the appliance). In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force. The gas supply must be connected to the left of the appliance. Be sure that the hose does not pass through the rear of the cooker touching hot parts.



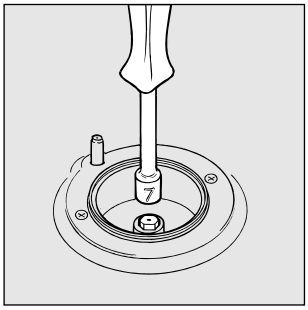
Important: make sure the supply pressure conforms with the values shown in the table entitled “Caracteristics of the burners and nozzles”. **When the cooker is installed between cabinets (recessed), the gas connection must be effected by an approved flexible hose with bayonet fitting (BS 669 Current Edition). The gas inlet for the cookers is a threaded G 1/2 gas female fitting.**

Connecting the gas supply
To make the connection, a flexible hose should be used corresponding to the current gas regulations which are:
- the hose must never be at any point in its lenght in contact with the “hot” parts of the cooker;
- the hose must never be longer than 1,5 metre;
- the hose must not be subject to any tension or torsional stress and it must not have any excessively narrow curves or bottlenecks;
- the hose must be easy to inspect along its entire length to check its condition;
- the hose must always be in good condition, never attempt to repair.

Important: the installation must comply with gas safety (installation and use) regulations 1984. In all cases for the above, by low, a qualified, corgi approved engineer must be called for installation.

Disposing of the appliance
When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

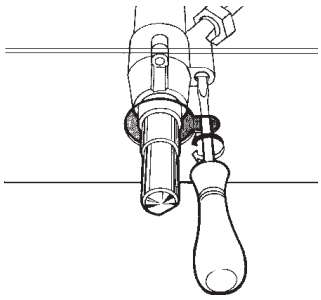
Adapting the cooker to different types of gas
In order to adapt the cooker to a different type of gas with respect to the gas for which it was produced (indicated on the label attached to the lid), follow these steps:
a) Replacing the burner nozzles on the hob:
- remove the grids and slide the burners from their housings;
- unscrew the nozzles using a 7 mm socket spanner, and replace them with nozzles for the new type of gas (see table 1 “Burner and nozzle characteristics”).
- replace all the components by repeating the steps in reverse order.



b) Minimum regulation of the hob burners:
- turn the tap to minimum;
- remove the knob and adjust the regulation screw, which is positioned in or next to the tap pin, until the

flame is small but steady.
N.B.: in the case of liquid gas, the regulation screw must be screwed in to the bottom.

- check that the flame does not turn off when you turn the tap quickly from high to low.



c) Regulating the primary air of the burners:
The primary air of the burners requires no regulation.

Important
On completion of the operation, replace the old rating sticker with one indicating the new type of gas used. This sticker is available from our Service Centres.
Note
Should the pressure of the gas used be different (or vary) from the recommended pressure, it is necessary to fit a suitable pressure regulator onto the inlet pipe in compliance with current National Regulations relative to "regulators for channelled gas".

Electrical connection

WARNING – THIS APPLIANCE MUST BE EARTHED.

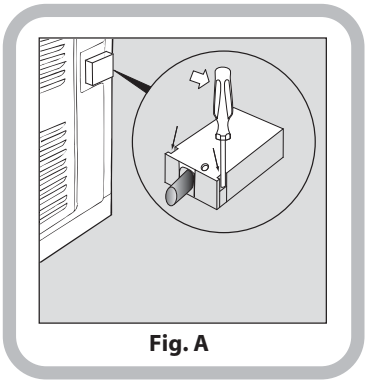


Fig. A

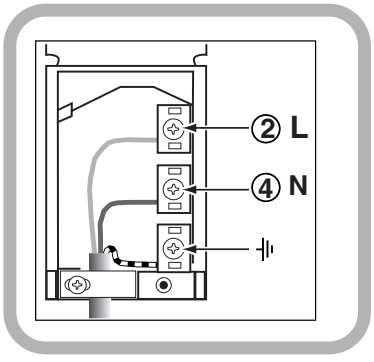


Fig. B

Electrical connection
Electric cookers come without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating Plate. The cooker can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver.
N.B.: the following installation procedure must be carried out by a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By-Lays.
For the installation of the feeding cable carry out the following operations:

- Using a screwdriver, prise on the side tabs of the terminal board cover (see fig. A);
- Pull and open the junction blok lid

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow **Earth**
Blue **Neutral**
Brown **Live**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
Green & Yellow wire to terminal marked "**E**" or ⏚ or coloured Green or Green & Yellow.
Brown wire to terminal marked "**L**" or coloured Red.
Blue wire to terminal marked "**N**" or coloured Black (see fig. B).

- fix the feeding cable in the special cable stop and close the cover.

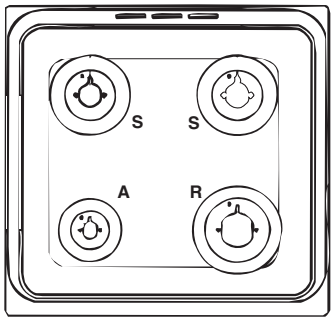
N.B.: the power supply cable must have these minimum requirements:
Type: H05RR-F
Section: 3x1.5 mm^2

Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.

Burner and Nozzle Specifications

Table 1				Liquid Gas				Natural Gas	
Burner	Diameter (mm)	Thermal Power kW (p.c.s.*)		By-Pass 1/100	Nozzle 1/100	Flow* g/h		Nozzle 1/100	Flow* l/h
		Nominal	Reduced	(mm)	(mm)	***	**	(mm)	
Fast (Large)(R)	100	3.00	0.7	41	87	218	214	128	286
Semi Fast (Medium)(S)	75	1.90	0.4	30	70	138	136	104	181
Auxiliary (Small)(A)	51	1.00	0.4	30	52	73	71	76	95
Supply Pressures	Nominal (mbar) Minimum (mbar) Maximum (mbar)					28-30 20 35	37 25 45	20 17 25	

* At 15°C and 1013 mbar- dry gas
** Propane P.C.S. = 50,37 MJ/Kg
*** Butane P.C.S. = 49,47 MJ/Kg
Natural P.C.S. = 37,78 MJ/m^3



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Safety Information

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.
PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Remove all packing from inside the oven and grill compartments before switching on for the first time.
- Understand the controls prior to using the appliance.
- Keep children away from the appliance when grilling as the surfaces will get extremely hot during and after use.
- Turn controls **off** when you have finished cooking and when not in use.
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Use dry good quality oven gloves when removing items from the oven/grill.
- Place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplate/pans.
- Take care to avoid heat/steam burns when operating the controls.
- Turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Make sure the shelves are in the correct position before switching on the oven.
- Keep the oven and grill doors closed when the appliance is not in use.
- Take care when removing items from the grill when the lower oven is on as the contents will be hot.
- Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Keep ventilation slots clear of obstructions.
- Refer servicing to a qualified appliance service engineer.
- Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.

Safety Information

Never

- Never line the interior of the oven with foil as this may cause the appliance to overheat.
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid.
  DO NOT LEAVE UNATTENDED WHILE COOKING.
- Never operate the grill with the grill door closed as this will cause the appliance to overheat.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never use steam cleaners.

SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

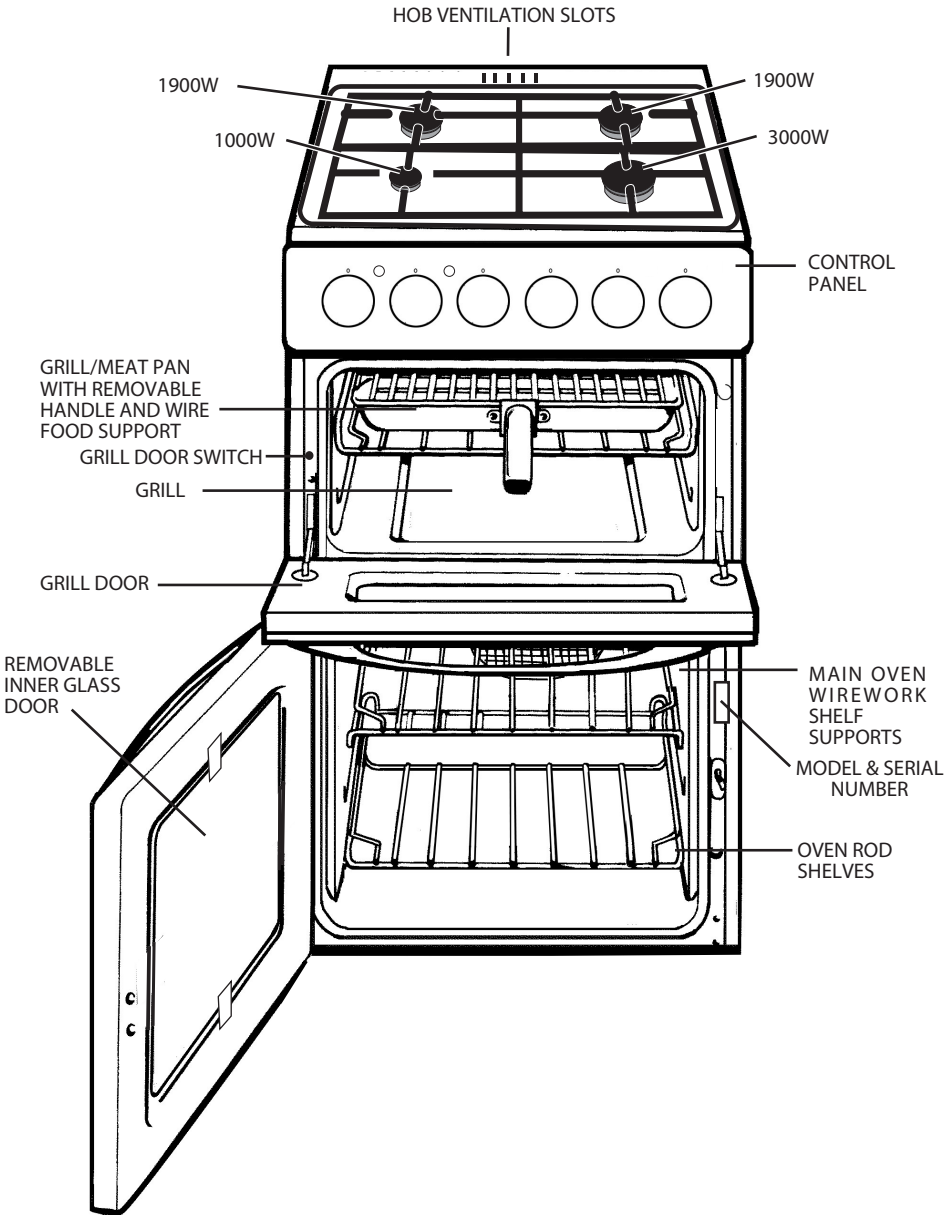
In the event of a chip pan fire or any other pan fire.

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

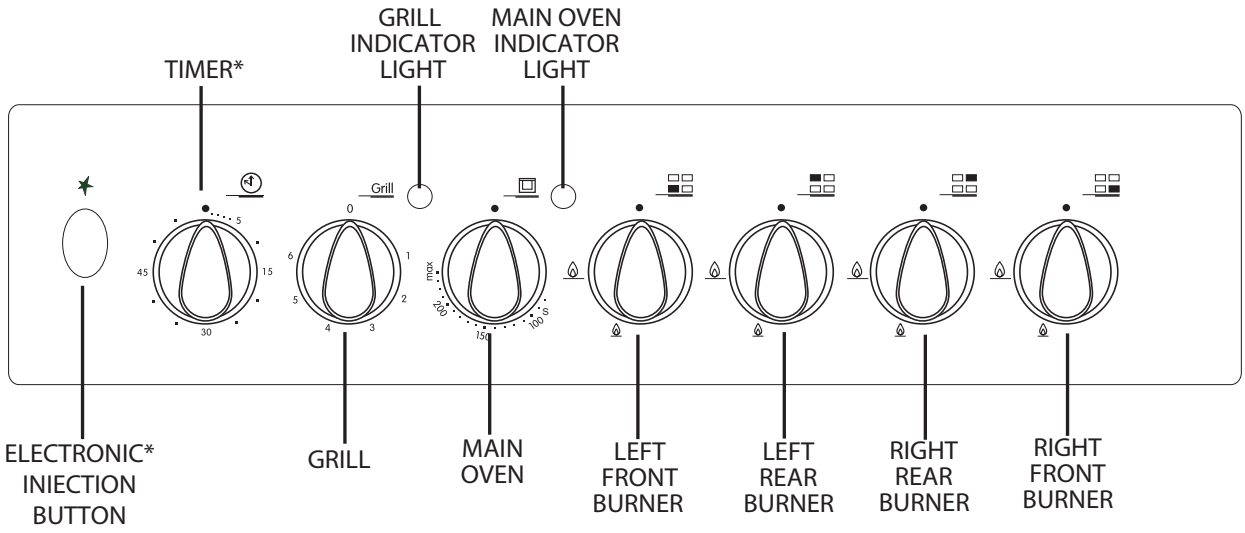
NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.

Never use water to extinguish oil or fat fires.

Features


HOB VENTILATION SLOTS
1900W
1900W
1000W
3000W
CONTROL PANEL
GRILL/MEAT PAN WITH REMOVABLE HANDLE AND WIRE FOOD SUPPORT
GRILL DOOR SWITCH
GRILL
GRILL DOOR
REMOVABLE INNER GLASS DOOR
MAIN OVEN WIREWORK SHELF SUPPORTS
MODEL & SERIAL NUMBER
OVEN ROD SHELVES

Control Panel



Control Knobs for the gas burners

The position of the gas burner controlled by each one of the knobs is shown by a solid ring •. To light one of the burners, hold a lighted match or lighter near the burner and, at the same time, press down and turn the corresponding knob counter clockwise to the **maximum** setting. Each burner can be operated at its maximum, minimum or intermediate power. Shown on the knob are the different symbols for off • (the knob is on this setting when the symbol corresponds with the reference mark on the control panel), for **maximum** and **minimum .** To obtain these settings, turn the knob counter clockwise with respect to the off position. To turn off the burner, turn the knob clockwise until it stops (corresponding again with the • symbol).

Electronic Ignition for the Gas Hob*

This device operates when a slight pressure is applied to the button marked with symbol. To light a specific burner just press the button while pushing the corresponding knob all the way in and turning it counter-clockwise until it lights. **For immediate lighting, first press the button and then turn the knob**.
Important: Should the burner flames accidentally go out, turn off the control knob and wait at least 1 minute before trying to relight.

Operating the control when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to hot air being emitted from the grill compartment.

Slow cooking 'S'

The main oven has a '**S**' setting specially designed to reduce energy usage. Full details of this can be found in the Slow cooking section of this book.

Timer *

To use the timer, the buzzer must be wound up by turning the knob one full turn clockwise; then turn it back to the desired time so that the number of minutes on the knob matches the reference mark on the panel.

*** (only available on certain models)**

Use of Hotplates

Practical Advice on Using the Burners

To use the burners as efficiently as possible, some basic guidelines should be followed:

- Use cookware that is the right size for each burner (see table) in order to prevent the flame from spreading beyond the bottom of the cookware.
- Only use cookware with flat bottoms.
- As soon as the boiling point is reached, turn the knob to the lowest setting.
- Always use lids with pots and pans.

Burner	ø Cookware diameter (cm)
Fast (R)	24 - 26
Semi Fast (S)	16 - 20
Auxiliary (A)	10 - 14

N.B.: On models equipped with a reduction grid, the grid should only be used with the auxiliary burner when cookware with a diameter of less than 12 cm is used.

1. Press the ignition button and then push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Continue to press the ignition button until the sparks light the gas.
2. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the symbol **O**.

DO NOT use the hotplate unless all pan supports are in position.
DO NOT use mis-shapen pans which may be unstable.
DO NOT use round base woks directly on the pan supports.
DO NOT use the glass lid (if fitted) as a working surface.

Each burner is fitted with a spark ignitor for lighting the gas. To ensure rapid lighting of the burners every time they are used, the ignitors must be kept **clean and dry**. Remove any food spillage or cleaning materials from the electrode using a small nylon brush such as a tooth brush. Access to the electrode can be achieved by lifting off the loose burner parts carefully when the burners are cool.

When the hotplate burner bodies and caps are removed for cleaning, be careful not to drop any food particles or cleaning materials into the burner bases, to avoid the possibility of blocking the gas jets.

If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for cleaning information.

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

HOW TO DEAL WITH A FAT FIRE

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Grilling

GRILLING MUST BE DONE WITH THE GRILL DOOR OPEN.
CONTROL KNOBS MAY BECOME HOT DURING GRILLING.
CAUTION: ACCESSIBLE PARTS WILL BECOME HOT WHEN THE GRILL IS USED - CHILDREN SHOULD BE KEPT AWAY.

To operate the grill proceed as follows:

- Open the grill door.
- Pre-heat the grill on setting 6 for approximately 5 minutes (see chart on guide to grilling).

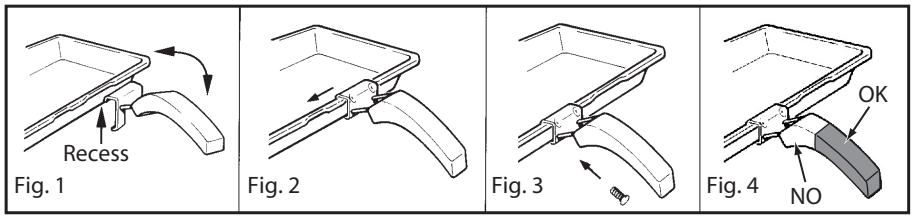
Grill Pan Handle

- Fix the grill pan handle securely in position. See below.
- Food which only requires browning should be placed directly on/in the grill pan in the grill pan runner, or on the floor of the grill compartment. (the grill pan grid may be removed.)
- Leave the control on setting 6 for toast, sealing and fast cooking of foods. For thicker foods requiring longer cooking turn the control to a lower setting after the initial sealing, on both sides, on setting 6. The thicker the food the lower the control should be set.

Warning: Take care as the grill will be hot – always wear oven gloves. Always ensure that the grill pan is clean BEFORE use. Excess fat build up in the bottom of the pan could cause a fire hazard. Never line grill pan with foil.

Fixing the Grill Pan Handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage. Fix the grill pan handle securely in position before use.
The handle fits onto the grill pan edge with the small recess, Fig.1.
Tilt the handle over the recess and slide it towards the centre, Fig.2.
Ensure the handle is fully located. Insert the washer and fixing screw and tighten fully to ensure handle is secured, Fig.3.
Always hold the dripping pan handle in the highlighted zone marked "OK" in figure 4.



Always fit the screw prior to use.

The food to be cooked should be placed on the grill pan/grill pan food support.
Place the grill pan on the runners and push back to the stop position when the grill pan is correctly positioned beneath the grill element.

Plates and dishes placed on the floor of the grill compartment will be heated when the oven is in use.

Grill Compartment as a 'Hotcupboard'

Do not operate the grill control when using the compartment as a hotcupboard.

Do take care when removing plates, dishes and utensils from the grill compartment when the oven is in use as they may become quite hot.

You may need to use oven gloves when removing warmed items.

Grill Chart

Pre - heat the grill for 5 minutes on maximum control setting before grillino

GRILL CHART

Food	Grill Setting	Approximate Cooking time
Toasting of Bread products	6	3 - 10 mins.
Small cuts of meat, sausages, bacon, etc.	5-6	15 - 20 mins.
Chops etc. Gammon steaks Chicken pieces	5	20 - 25 mins. Wire food support used in upturned position for chicken.
Fish: fingers Whole Fillets	5	10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.
Fish in breadcrumbs	5	15 - 20 mins.
Pre - Cooked potato products	5	15 - 20 mins.
Pizzas	5	12 - 15 mins. in the base of the grill pan.
Browning of food	6	8 - 10 mins. Dish placed directly on base of the grill pan and pan placed on the base of the grill compartment.

The settings in the above guide have been developed to cook food successfully without excessive fat spitting and splashing.

Conventional Oven

Oven Control

Heating of the oven is achieved by turning control clockwise to the required oven temperature scale on the control panel, as recommended in the temperature charts. The pilot light will immediately come on and will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.
The cooking charts provided in this book are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.
The oven is fitted with two rod shelves. The oven is heated by two tubular sheathed elements located under the floor of the oven and on the oven roof, inside the cavity. It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Oven Positions

The correct positioning of food is indicated in the temperature charts.
To prepare meat and poultry for roasting in your conventional oven.

(a) Wipe the joint, dry well with a clean cloth, kitchen tissue etc. and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature for approximately 30 minutes before cook ing, and frozen meat or poultry must be completely defrosted before placing in the oven.
(b) The weight of any stuffing used should be added to the oven ready weight of the meat / poultry before calculating the cooking time.
(c) Place the joint in the meat pan supplied with your cooker. Small joints weighing less than 1.75kg (31/2 lbs) should be roasted in a smaller meat pan/tin - or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
(d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed **very sparingly** with cooking oil or melted fat.
(e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt, to give crisp crackling.
(f) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
(g) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

For optimum cooking performance, there must be clearance between meat pan and oven sides. The meat pan must be placed lengthways in the oven to allow for air circulation.

Times and Temperatures for Roasting

The secret of succulent, tender meat, is not to roast it too quickly, at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, the joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry) and the splashing of fat onto the oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef). The suggested times and temperatures should be used as a guide, but may vary according to:-

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
   (a) A short thick joint requires a longer cooking period than a long thin joint.
   (b) A small joint under 1.5kg (3 lbs) takes longer per 450g (1 lb) cook in the time given for 'minutes' per 450g (1 lb) without the 'minutes' over added.
   (c) Boned/rolled and stuffed joints take longer to cook through than those with a bone.

N.B.

Remember to switch off the oven control after cooking is finished. If the door of the oven is left open for long periods of time with the control switch ON, then the grill element will become hot. The correct positioning of food is indicated in the temperature charts.

Conventional Oven - Cooking Chart MEAT

Note: Where times are stated, they are approximate only.

Conventional Oven				
Meat	**Pre-heat**	**Temperature °C**	**Time (approx.)**	**Position in Oven**
Beef	Yes	190/200	25-30 mins per 450g (1lb) + 25 mins over.	In meat pan on runner 2
Lamb	Yes	190/200	25-30 mins per 450g (1lb) + 25 mins over.	
Pork	Yes	190/200	30-35 mins per 450g (1lb) + 30 mins over.	
Veal	Yes	190/200	25-35 mins per 450g (1lb) + 30 mins over.	
Poultry/Game up to 4kg (8lb)	Yes	180/190	18-20 mins per 450g (1lb) + 20 mins over.	
Turkey up to 5.5kg (12lb)	Yes	190	22 mins per 450g (1lb) eg. 5.5 kg (11lb) = 242 mins	Runner 3 from bottom of oven
Turkey over 5.5kg (12lb)	Yes	180	18 mins per 450g (1lb) eg. 10 kg (22lb) = 352 mins	
Casserole Cooking	Yes	140/160	2-2 ½ hrs	Runner 3

If using aluminium foil, never:

1. Allow foil to touch sides of oven.
2. Cover oven interior with foil.
3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef:	Rare:	60°C	**Lamb:**	80°C	**Poultry:**	90°C
	Medium:	70°C	**Pork:**	90°C		
	Well Done:	75°C	**Veal:**	75°C		

Conventional Oven - Cooking Chart BAKING

Food	Conventional Oven Cooking		
	Pre-heat	Temperature and Time	Position in Oven from bottom
Scones	Yes	220/230°C approx. 10-15 mins.	Runners 1 & 4
Small Cakes	Yes	190/200°C approx. 20-25 mins.	Runners 1 & 4
Victoria Sandwich	Yes	180/190°C 6½"-7" tins approx. 20 mins. 8"-8½" tins approx. 30 mins.	Runners 1 & 4
Sponge Sandwich (Fatless)	Yes	190/200°C 7" tins 15-20 mins.	Runners 1 & 4
Swiss Roll	Yes	200/210°C approx. 10-15 mins.	Runner 4
Semi-rich Cakes	Yes	160/170°C 6½-7" tins 1¼" -1½" hours 8"-9" tins 2"-2½" hours	Runner 3
Shortcrust Pastry	Yes	200/210°C depending on use	Runners 2 & 5
Puff Pastry	Yes	200/210°C approx. depending on use	Runners 2 & 5
Yorkshire Pudding	Yes	210/220°C 45-50 mins.	Runner 5
Individual Yorkshire Puddings	Yes	210/220°C approx. 20-25 mins.	Runner 5
Milk Pudding	Yes	150/160°C approx. 2"-2½" hours	Runner 2
Baked Custard	Yes	150/160°C approx. 45-55 mins.	Runner 2
Bread	Yes	230°C 50-60 mins reducing to 210/220°C 230°C 45-50 mins after first 10 minutes	Runners 1 & 4
Meringues	Yes	100/110°C Large3½"-4½" hours Small 2½"-3" hours	Runner 2

Note:
If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Using the Main Oven for Other Functions

'S' SLOW Setting

This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.

Advantages of "SLOW" cooking are:

The oven stays cleaner because there is less splashing.
Timing of food is not as critical, so there is less fear of overcooking.
Inexpensive joints of meat are tenderised.
Fully loading the oven can be economical.
Cooking times can be extended in some cases by up to 2 hours.

Operation:

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select 'S' (Slow Cooking Temperature) by turning the Main Oven Control clockwise ensuring the oven door is fully closed.

Storage and re-heating of food:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food once.

Points to consider when preparing food for "SLOW" cooking:

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however, **if** they are cooked for 1 -2 hours longer then deterioration in their appearance may be noticed.
3. Never cook joints of meat over 2.7kg (6 lb) or poultry over 2.0kg (4lb 8oz).

We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.

4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover to the top with foil to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.
11. If using dried red kidney beans it is important that the beans are soaked and then boiled fora minimum of 10 minutes before using in any dish to destroy any toxins.
12. When cooking fish or egg dishes it may be necessary to check during cooking to avoid overcooking.

Care and Cleaning

Grill

Remove the grill pan and the wire grid food support, it is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the grill runners and the floor of the compartment. Wipe over the control panel with a damp cloth and polish with a dry cloth.

Control Panel

Do not use cream cleaners, oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur.

Decorative Trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use). Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Doors

Wipe over the outer door glass panels with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. **Ensure that glass doors are not subjected to any sharp mechanical blows.**
Glass Inner Door Panel (where fitted) – open the door fully and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. **Ensure the glass panel is not subjected to any sharp mechanical blows.** Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.
Warning: Oven must not be operated with inner door glass removed.
Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.
Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

Ovens

Remove the rod shelves and grill pan. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan and the floor of the oven.

Oven Shelf Supports

The shelf supports are removable and dishwasher safe.
To remove hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher. When removed it allows access to the oven side, which can be cleaned with warm soapy water.
To refit the support, insert the longer leg into the rear fixing hole and push in the front leg.

Oven Lamp Replacement

Open the oven door and remove the rod shelves. Using a suitable cloth to protect the fingers grip the light glass dome, unscrew anti-clockwise and lift. Reach into the aperture with fingers, and unscrew the lamp anticlockwise. Fit replacement lamp (25W 300°C rated SES), refit dome.

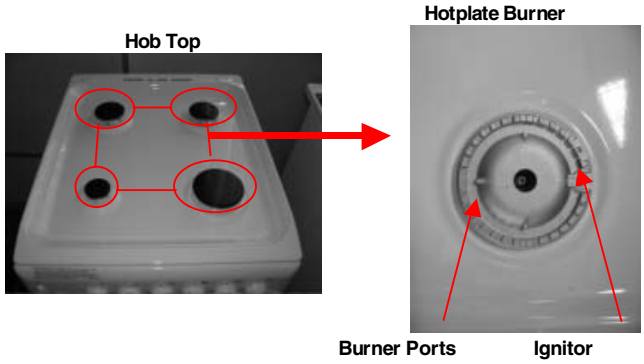
WARNING: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing the lamp lens.

Cooking Results Not Satisfactory?

Problem	Check
Grilling Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set to too high a temperature.
Oven Baking Uneven rising of cake	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting, using suitable packing e.g. wood, under the feet of the appliance. This should be checked both left to right and front to back. Ensure that the food is positioned centrally in the oven.
Sinking of cakes	The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 2¼ ins in height.
Uneven cooking of cakes	1. Too large baking sheet used. (See 'Cookery Notes') 2. Over loading of oven and always ensure even air gaps around baking tins.
Uneven rising of cake	Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.
Food is taking too long to cook	Only cook one item at a time to avoid overloading the oven.

Something Wrong with your Cooker?

Before contacting your nearest Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

Problem	Check
Ignition does not work  Hob Top Hotplate Burner Burner Ports Ignitor	***If all burners fail to ignite:*** Check that sparks appear at the burners; A clicking noise should be heard. ***If not*** Check that the plug is plugged in to a 13amp Electric socket and the supply is switched on. ***If all burners still fail to ignite*** Check and replace if necessary the 13amp fuse ***If only one burner fails to ignite*** Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the Ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old dry toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the Ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel. On the hotplate make sure that all burner parts are correctly seated
Oven Temperature seems too high or too low	Check that the temperature has been set in accordance with the temperature charts. It may be necessary to increase or decrease the recommended temperature by 10 C to suit your taste
Oven does not cook evenly.	Check the temperature and shelf position are as recommended in the temperature charts Check that the Utensil being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil or will not simmer	Check that your pans conform to the recommendations in these instructions.
Odour or smoke when using your new cooker	This is normal and should cease after a short period.
Condensation / Steam in the Oven After Use	Condensation and steam is a by product of cooking food with a water content. To help minimise always: A) Try to avoid leaving food in the oven to cool after being cooked B) Use a coved Utensil wherever possible
Condensation on the Wall at the Rear of the Cooker	Steam and/or condensation may appear from the vent at the rear of the appliance when using an oven, particularly when cooking foods with a high water content (Such as Oven Chips or Chicken). This is normal and any excess should be wiped off

If It Still Won't Work...

Contact the Service Office (0870 6070805)

If something is still wrong with your appliance after you have been through the 'Something Wrong' list:

1. Switch off and unplug the appliance from the mains.
2. Call your nearest Service Office or local importer.

When you contact us we will want to know the following:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The Model number and the Serial number of your appliance.
5. The date of purchase (please keep the receipt as evidence will be required when an engineer calls) enter the date here:

   .....

Please make sure you have all these details ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.
'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under the Parts Guarantee.
If you do experience a problem with the appliance don't take risks, call in our Service Engineer. Our Parts are designed exclusively to fit your appliance. Do not use them for any other purpose as you may create a safety hazard.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment, Local Authority instructions should be followed for the disposal of your product.

Technical Characteristics

Main Oven

Dimensions (HxWxD): 34x39x44 cm

Volume: 58 Litres

Max. Oven Power Absorption: 1800 - 1950 W

Voltage and Frequency

See data plate.

ENERGY LABEL

Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Declared energy consumption for Natural convection Class

heating mode: Convectional

Burners:

Adaptable for use with all the types of gas indicated on the data plate.

This appliance conforms with the following European Economic Community directives:

- 73/23/**EEC** of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/**EEC** of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/**EEC** of 29/06/90 (Gas) and subsequent modifications (only for models which use gas);
- 93/68/**EEC** of 22/07/93 and subsequent modifications.
- 2002/96/**EC**

Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.
Consumers may take their old appliance to public waste collection areas, other communal collection areas, or if national legislation allows return it to a retailer when purchasing a similar new product.
All major household appliance manufacturers are active in the creation of systems to manage the collection and disposal of old appliances.

Mains frequency and voltage of the electric section and characteristics of the gas section

Model	Gas section		Electric section
	Class	Rated power kW (1)	Voltage
KD3G11/G	II2H3+	7,80 (567 g/h - G30) (557 g/h - G31)	230-240V~ 50/60Hz 3200-3450 W

(1) The values in g/h refer to the capacities with liquid gas (Butane, Propane).

Key Contacts

Repair Service and Information Desk

UK: 0870 6070805

(Open 8am to 5.30pm Mon - Fri
9am to 5pm Sat
and 10am to 4pm Sun
Closed Bank Holidays)

Note: Our operators will require the following information:-

Model Number: ____

Serial Number: ____

Extended Warranty

To join: UK 0870 442 7661

(Open 8 to 8 Mon-Sun)

Genuine Parts & Accessories Mail Order Hotline

To join: UK 0870 558 5850

(Open 8.30 to 5 Mon-Fri and 8.30 to 12 Sat).

All Services are offered as an extra benefit and do not affect your statutory rights.

Indesit Company UK Ltd, Morley Way, Peterborough, PE2 9JB

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